

## Salted Caramel Butterscotch Pudding

### Ingredients

#### **pudding:**

1 cup plus 2 Tbls dark brown sugar

1/2 cup water

1 1/2 tsp kosher salt

3 cups heavy cream

1 1/2 cups milk

1 egg

3 egg yolks

5 Tbls cornstarch

5 Tbls butter

1 1/2 Tbls dark rum

#### **Caramel Sauce:**

1/2 cup heavy cream

1/8 vanilla bean, scraped

2 Tbls butter

1/2 cup sugar

2 Tbls corn syrup

2 Tbls water

1/4 cup whipping cream

1 1/4 tsp fleur de sel

### Instructions:

#### **Pudding**

To prepare the pudding, combine the brown sugar, water, and salt in a large heavy-bottomed pot over medium-high heat.

Cook to a smoking, dark caramel, about 10 to 12 minutes.

Immediately whisk the cream and milk into the caramel to stop the cooking. The mixture will steam and the caramel will seize, but will become smooth again as you whisk.

Bring the mixture to a boil and reduce the heat to medium. In a medium bowl, whisk together the egg, egg yolks, and cornstarch.

Temper the hot caramel cream into the egg mixture by adding a cup of caramel at a time, whisking constantly. When half the caramel is incorporated, pour the egg mixture back into the remaining caramel, and boil while whisking constantly until the custard is very thick, about 2 minutes.

Remove the custard from the heat and whisk in the butter and rum. Strain the custard through a fine mesh strainer to remove any lumps and divide among ten 6-ounce ramekins. Chill for several hours.

#### **Caramel Sauce:**

To prepare the caramel sauce, heat the cream and vanilla in a medium saucepan over medium heat until simmering.

Add the butter, turn off the heat, and set aside. In a large heavy-bottomed saucepan, combine the sugar, corn syrup, and water.

Cook over medium-high heat, swirling the pan just slightly to gauge the caramelization, until the sugar becomes a medium amber color, about 10 minutes.

Remove the caramel from heat and carefully whisk the cream mixture into the caramel. Be very careful—the caramel will steam and bubble. Whisk to combine.

Place the pan in a large bowl of ice water to cool.

To serve, whip the whipping cream in a chilled medium bowl until it begins to thicken.. Spoon 1 tablespoon of the warm caramel sauce onto each pudding, sprinkle with 1/8 teaspoon of fleur de sel, and add a dollop of whipped cream.

